



Boundary Breaks Riesling Ovid Line North

Our Goal for This Wine

For many wine lovers, there are Rieslings that are “too dry”, and Rieslings that are “too sweet”. Our Ovid Line North Riesling is made to be “not-too-dry” and “not-too-sweet”. Some would call this our “Goldilocks” Riesling. It is “just right.”

The Riesling grape offers plenty of acidity. A small amount of residual sugar in the finished wine can rein in the effects of acidity and round out the experience of the wine. For our Ovid Line North Riesling, we aim to stop our fermentation with just enough residual sugar to please people who prefer some “roundness” in their Riesling.

Additionally, a small amount of residual sugar will amplify the fruit characteristics in the wine. As with all of our Rieslings, we try to achieve maximum ripeness for the fruit that we use in this wine. That ripeness conveys tropical flavors, which, along with the acidity that is still present in the wine, yields balance and complexity.

Above all, we keep Riesling’s natural acidity in mind as we finish this wine with just enough residual sugar to please everyone around the dining table.

Food Pairing

Riesling is one of the world’s most food-friendly wines. As Rieslings are made with slightly more residual sugar, they will begin to “cool off” spicier foods and stand up to heavier foods. The Ovid Line North Riesling is made to be served with almost any meal.

The only preparation that we think might be inadvisable to pair with this Riesling is a dish made with tomato sauce. The acidity of tomatoes and the acidity of this Riesling will not mesh well.

